

# Community Meals Chef / Catering Cook

**Cooking for the Crowd** – Local Non-profit

**The Role** – Community Meals Chef/Catering Cook

**Location:** Dallas, TX (Old East Dallas)

**Reports To:** Program Director / Operations Manager

**Employment Type:** Full-Time (or Part-Time)

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## About Us

Cooking for the Crowd is a Dallas nonprofit that provides nourishing, affordable meals for local organizations serving marginalized communities. Our Mission is to: “take feeding off your plate so you can focus on your mission.” Our team is small but mighty — a mix of cooks, volunteers, and big-hearted helpers who believe community happens around good food. Learn more about us at [cookingforthecrowd.org](http://cookingforthecrowd.org)

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## Position Overview

We are seeking a dedicated and skilled **Community Meals Chef/Cook** to lead kitchen operations for our nonprofit catering and community meals program, producing approximately **10,000 meals per year**. This role is central to our mission of providing nutritious, high-quality meals to community members in need, while supporting catered events that help sustain our programs.

The ideal candidate has professional culinary experience, strong organizational skills, and a passion for serving the community.

This role is perfect for someone who wants to:

- Make a difference in our community
  - Be a part of a growing and dynamic mission-driven non-profit organization
  - Utilize their skillset in food preparation
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## Key Responsibilities

- Plan, prepare, and produce balanced, high-quality meals for community programs and catering events.
- Create and adapt menus that are both nutritious and appealing, while also being cost-effective.
- Oversee kitchen operations, including food prep, cooking, portioning, and packaging.
- Maintain strict compliance with health, sanitation, and food safety regulations.
- Lead, train, and support kitchen staff and volunteers.
- Manage inventory, ordering, and proper storage of donated and purchased food.
- Creatively utilize donated and surplus food while minimizing waste.
- Collaborate with program staff to ensure timely deliveries and meal distribution.
- Maintain a clean, organized, and safe kitchen environment.
- Participate in special events and community outreach as needed.

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## Qualifications

- Minimum **3 years** culinary experience in a high-volume, commercial, or catering kitchen.
  - Culinary degree or equivalent experience preferred.
  - Experience supervising staff or volunteers.
  - Strong commitment to food access, community impact, and nonprofit values.
  - Excellent organization and communication skills.
  - ServSafe Manager Certification (or ability to obtain upon hire).
  - Ability to work a flexible schedule, including some evenings/weekends.
  - Ability to stand for long periods and lift up to 50 lbs.
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## Details

- **Hours:** 15–20 per week (flexible schedule)
  - **Location:** On-site commercial kitchen in Old East Dallas
  - **Compensation:** **\$22–\$30 per hour**, depending on experience
  - **Reports to:** Founder / Executive Director
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## How to Apply

Please submit your resume and brief statement of interest to: [CookingfortheCrowd@gmail.com](mailto:CookingfortheCrowd@gmail.com)

Applications will be reviewed on a rolling basis until the position is filled.